menu

Starters

Toasted pan brioche, chicken-liver pâté and Cantiano cherries	14
Stuffed onion, celeriac and cashew cream	15
Stuffed Portobello mushroom, farmyard ragù and pecorino	15
Sheep tartare, green olives, shallot and preserved lemon	18
Roasted pumpkin, goat robiola, fried leek and capers	15
Variegated radicchio, sauce soubise, plums and balsamic	14

To Continue

Risotto with squaquerone cheese, ossobuco and gremolata *(minimum 2 people)*	16
Maltagliati with cuttlefish, cannellini beans and broccoli rabe	16
Potato tortelli with porcini mushrooms and black truffle	18

Main Courses

Guinea fowl fricassee with buttered carrots and tarragon	24
Bollito misto sandwich, tartare sauce and salsa verde	20
Grilled Mora pork capocollo with mashed potatoes and pomegranate	24
Pigeon pie *(only by reservation, recommended for 2 people)*	38

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Tasting Menu

Our cuisine evolves continuously with the seasons,
our travels, and the people we meet.
A menu designed to be shared, just the way we like it,
featuring Oreste's signature classics alongside new creations.

6 course, €55 p.p.
(*for the whole table*)

Cover charge and sourdough bread – euro 3

Osteria
da Oreste

Desserts Menu

To Finish

Torta Barozzi with coffee zabaglione	9
Lemon meringue and extra virgin olive oil	9
Puff pastry with mascarpone, pears and almonds	9
Assorted dry biscuits	6

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Cheeses

"Matico" di *Cau e Spada* sheep's cheese with flowered rind	9
"Nel blu dipinto di blu" blue cheese by *Marco Celli*	9

Osteria da Oreste

Allergens

Menu	Allergens
Starters	
Toasted pan brioche, chicken-liver pâté and Cantiano cherries	(dairy, eggs, gluten)
Stuffed onion, celeriac and cashew cream	(dairy, nuts)
Stuffed Portobello mushroom, farmyard ragù and pecorino	(dairy, celery)
Sheep tartare, green olives, shallot and preserved lemon	(mustard)
Roasted pumpkin, goat robiola, fried leek and capers	(dairy)
Variegated radicchio, sauce soubise, plums and balsamic	(dairy)
To Continue	
Risotto with squaquerone cheese, ossobuco and gremolata	(dairy, gluten)
Maltagliati with cuttlefish, cannellini beans and broccoli rabe	(gluten, eggs, molluscs)
Potato tortelli with porcini mushrooms and black truffle	(dairy, gluten, eggs)
Main Courses	
Guinea fowl fricassee with buttered carrots and tarragon	(dairy, eggs)
Bollito misto sandwich, tartare sauce and salsa verde	(gluten, eggs)
Grilled Mora pork capocollo with mashed potatoes and pomegranate	(dairy)
Pigeon pie	(gluten, dairy, egg)
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Desserts	
Torta Barozzi with coffee zabaglione	(dairy, gluten, eggs, nuts)
Lemon meringue and extra virgin olive oil	(dairy, eggs)
Puff pastry with mascarpone, pears and almonds	(dairy, eggs, nuts)
Assorted dry biscuits	(gluten, dairy, eggs)
Cheese	
“Matico” di Cau e Spada sheep’s cheese with flowered rind	(dairy)
“Nel blu dipinto di blu” blue cheese by Marco Celli	(dairy)